# SALISTERRA SET DINNER

Amuse	bouc	he

Cheese filled choux buns

**APPETIZER** 

Oysters (GF)

Fried oyster & sauce gribiche

**Scallop** (GF)

Roasted Hokkaido scallop, Jerusalem artichoke puree, seasonal mushrooms & parmesan sauce

**PASTA** 

Agnolotti

Agnolotti of veal & pork, butter, sage & aged parmesan

MAIN COURSE

**Beef** (GF)

Braised beef cheek, seasonal mushrooms, horseradish pomme puree & sauce bordelaise

**SWEETS** 

Panna Cotta (GF)

Sweetened, thickened cream, vanilla and seasonal fruit

**COFFEE OR TEA** 

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## **SALISTERRA**

# 晩餐

百百	中心
ᄁᆸ	沿台

## 法式泡芙

芝士餡料

前菜

#### 炸蠔

炸蠔及蛋黃醬

#### 帶子

烤北海道帶子,朝鮮薊,時令菇菌及巴馬臣芝士

意粉

#### 意大利餃

牛肉,豬肉,牛油,鼠尾草及巴馬臣芝士

主菜

#### 牛肉

燉牛肉, 時令菇菌, 辣根薯蓉及法式葡萄酒醬汁

甜品

### 意式奶凍

忌廉, 雲呢拿及時令水果

咖啡或茶

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